

National Canners Association

WASHINGTON, D. C.

Information
Letter



For N. C. A.
Members

Membership Letter No. 2.

February 17, 1923.

FREIGHT TRANSPORTATION SHORTAGE

During the last two months, although it has sometimes been hard for canners to get cars for shipments, no actual shortage has been reported to this office. However, within the past few days, the railroad situation regarding cars has become more acute and the Association is receiving requests for assistance.

Owing to the general prosperous condition of business, and the situation which the railroads are called upon to face, it is believed that the car shortage will become more and more acute, and canners should take advantage of every possible opportunity to get their shipments of supplies in as early as possible. There may be some let-up between the first of March and the middle of April, but from that time on indications point to an increased demand which the railroads will find it exceedingly hard to handle.

As is known, the N.C.A. has a working arrangement with the Car Service Division of the American Railway Association and is in a position at all times to render assistance whenever it is possible. Any member of the Association needing help of this kind can receive the same by either writing or wiring the Secretary.

Tentative List of Net Weights Distributed for Criticism.

The National Canners Association will soon send to the canning industry, in tentative form, a new list of arbitrary weights, to be put upon the labels of canned foods, to comply with the Food and Drugs Act. The last list of these weights was printed in 1915.

As directed by the Conference Committee of the National Wholesale Grocers Association and the National Canners Association, the new list goes forward to members of the respective Associations with the request that any criticisms or suggestions be made on or before March 15th to either of the two secretaries.

Larger Membership Means Smaller Dues.

Bills for the first quarter for membership dues, based upon the new rate of assessment, have been mailed to members of the National Canners Association. The Board of Directors decided that the dues for 1923 should be assessed on the basis of one-half cent per case, on the 1922 pack, which is one-half of the rate of assessment for the 1922 dues. Bills will be sent out each quarter.

Week

It is a great satisfaction to the Board of Directors and the Executive Committee that, on account of the very large number of applications for membership recently received, the Association will be able to accomplish more comprehensive work than under the old plan, even with the dues thus reduced. If all canners would join the Association, the dues could be reduced even more, for the larger the membership, the smaller the dues. This reduction of membership dues is a step forward, and it is hoped that members will make every effort to get non-members in.

Million C.F.W. Streamer Distribution Breaks Record.

A wonderful new record has been established in the distribution of Canned Foods Week window streamers. Whereas last year 325,000 were distributed — and this was thought to be a good showing—latest returns reveal the fact that, with the great event still two weeks off, over 1,000,000 of the 1923 streamers have been sent to various parts of the country.

In the meantime, the sending out of a quarter of a million souvenir tin lithographed Canned Foods Week banks has been going merrily along. An idea of the size of this distributing proposition may be gained when it is known that the shipment almost swamped the local post office. It is said such a volume of cans means something like from fifteen to twenty carloads.

A big booster banquet of brokers, jobbers, and retailers, will be held in Milwaukee, within the week, for the purpose of formulating preliminary Canned Foods Week plans. There will be an address by Royal F. Clark, National Chairman of the Canned Foods Week Committee, and his remarks will be broadcasted by radio. There is to be a similar banquet in St. Louis. Mr. Clark will also make three radio addresses during Canned Foods Week. In fact, the radio plans are a story in themselves and this will be told at an early date.

Things seem to be popping all along the line, and it is to be regretted that the short space here will not permit the chronicling of detailed plans in various cities. The reader, however, may rest assured that there is every indication of unprecedented success for the forthcoming Week.

Section Chairmen Now Vice Presidents.

Following the action at Atlantic City authorizing their elevation, President Anderson has appointed the chairmen of all the Sections vice presidents of the National Canners Association.

According to our records, the chairmen who were elected at Atlantic City or were continued in office, are as follows:

Joseph N. Shriner, Westminster, Md., Corn Section; Charles H. Hunt, Oswego, N.Y., Pea Section; George E. Diamant, Cedarville, N.J., Tomato Section; W.W. Wilder, Clyde, Ohio, Kraut Section; Edward S. Reynolds, Sturgeon Bay, Wis., Fruit Section; Evan W. Reichelderfer, Chillicothe, Ohio, Wax and Green Bean Section; Wade Street, Chicago, Ill., Catsup Section; Merritt Greene, Jr., Marshalltown, Ia., Baked Bean Section; E.S. Thorne, Geneva, N.Y., Pumpkin Section; and Dr. T.O. Goeres, Lodi, Wis., of the newly-formed Beet Section.

Each of the above chairmen is now officially designated as a vice president of the Association. This is one of the most progressive steps in the history of the Association. It is now expected that there will be more frequent meetings of the Sections, and that definite suggestions will be forthcoming regarding the further strengthening of this important work.

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Influence of Exhaust in Canning.

The Research Laboratory of the National Canners Association is making a systematic study of the influence of exhaust in canning foods. This includes the relative efficiency of different methods of exhausting in removing air from the contents of the can and a study of the influence of the oxygen of the air when any considerable amount is left in the can.

Dr. E. F. Kohman of the Research Laboratory gave an address on this subject before the Fruit Section at the recent Atlantic City Convention. Some of its important features are as follows:

It is a well known fact that the oxygen of the air corrodes, or, as we commonly say, rusts, a tin container when it is filled either with water or any food product. Any oxygen in the can at the time it is closed is therefore harmful because it hastens the action of the contents upon the can. In the case of fruits this is a serious objection, inasmuch as these acid products eventually perforate the can.

The oxygen may be carried into the can in three different ways : (1st) the water contains oxygen in solution; (2nd) the fruits contain oxygen in the inter-cellular spaces; and (3rd) a certain amount of air is trapped in the headspace.

In many cases the oxygen in solution in water accounts for the greater part that is introduced into the can, because many fruits contain very little oxygen. They are continually "breathing" or using up oxygen, and in this way tend to diminish the amount in them. Certain fruits, however, among them apples, contain very large amounts of oxygen, and to eliminate the oxygen from them special means must be taken. To eliminate the oxygen from the water it is only necessary to boil it vigorously for a few minutes. In order to diminish the amount of air trapped in the headspace of the can, it is passed through an exhaust box.

Canned Foods Cases Under Investigation.

Within the past few days the National Canners Association has received reports of cases of illness alleged to be due to eating canned foods and involving the following commodities:

- Canned peas
- Canned corn
- Canned spinach
- Canned soup (2)
- Canned "fodis"
- Canned tomatoes
- Creamed chicken (not canned)

These reports are now being thoroughly investigated and results will be made known to members in the usual way.

Very truly yours,

NATIONAL CANNERS ASSOCIATION.

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